

Brewing Procedures:

Place the pre-cracked **specialty malts** in the **muslin grain bag**.

Mix the **2 cans of pumpkin** into 1 gallon of water and add the enzyme. Bring mixture to 150° and let sit for 30 minutes. Make sure the solution is mixed well. Then heat it up to 170°, turn off the heat and let settle for 30 minutes. Pour off the liquid, leaving as much of the pulp behind, into your kettle.

Add an additional gallon of water and the **DME** to the kettle. Stir several times over a span of 5-20 minutes to aid the dissolving. Make sure the DME is completely dissolved to prevent scorching.

Add the **bag of specialty malts** to your stock pot and adjust the heat to medium high. After 20 minutes adjust the heat to achieve boil. The instant that the boil is achieved, remove the **bag of specialty malts** from your stock pot.

Maintain the boil through the following additions.
A kitchen timer would be helpful.

Add the **bittering hops**.

After 35 minutes of boiling, add the **Whirlfloc tablet** and continue boiling for 5 additional minutes.

Add the **pumpkin spice** and continue to boil for 5 minutes..

Aromatic Hops Option #1 - Finishing: Add the finishing hops to the boil for the 2 minutes before removing the stock pot from the boil.

Remove the stock pot from the heat and attach a lid. Place the stock pot in a sink of ice water, allowing the hot wort to cool for an appropriate amount of time (usually 30-45 minutes). If you are using dry yeast, refer to our **Recommended Brewing Procedures**.

Once the wort has cooled, pour it into your sanitized fermenter and increase the liquid volume to 5 gallons with a further addition of water. Add the proofed dry yeast or active liquid yeast starter (Active fermentation should be evident within 8-24 hours normally). Let ferment according to our **Recommended Brewing Procedures**.

Aromatic Hops Option #2 - Dry Hopping: After transferring the beer into your secondary, add the hops for **dry hopping**. These hops should remain in the secondary for 4-7 days prior to bottling.

BREWMASTER'S SELECT®

Pumpkin Ale SS-PA

The brewing of Pumpkin Ale was inspired by George Washington, who was an avid "home brewer". Washington. The pumpkin is a clear amber color, well-carbonated, and produces a creamy head. The complex estery aromas are due to the yeast strain used. This medium-bodied brew offers a full mouth-feel along with an overall malty flavor with a good hints of pumpkin. Try adding all-spice prior to serving.

Starting Gravity: 1.058 +/- **Terminal Gravity: 1.010 - 1.016**
Alcohol: 4.8 +/- **Color Rating: 12**

International Bittering Units: 20

YOUR CHOICE but not included in the master package:
Liquid Yeast Version: White Labs WLP001—Wyeast Labs 1056
Dry Yeast Version: Safale #US-05 Yeast
Fermentation Temps: LIQUID 60°-72° - DRY 64°-70°

The most important elements of making good beer are using good sanitizing techniques, using fresh ingredients and achieving active fermentation in the least amount of time possible.

2 cans	Cooked Pumpkin (10 oz can in grocery stores)
6 lbs	Light Dried Malt Extract (DME)
1 bag	Specialty Malts—w/muslin bags—large Crystal Malt - 60L
1 1/2 oz	Fuggle, bittering PELLET hops
1 tablet	Whirlfloc
1 oz	Pumpkin Pie Spice (in grocery stores)
1 oz	Cascade, aromatic PLUG hops —w/muslin bag
1 tsp	Amylase Enzyme
1 cup	Priming Sugar (used at bottling)

